

Tasting menu Sa Cardaga



(Wednesday to Saturday)

THE MENU CAN BE USED FOR A MINIMUM OF TWO PEOPLE, IT APPLIES TO ALL GUESTS AND CANNOT BE CHANGED.

Our aperitif: Vernaccia like it used to be
Sardinian olives, pecorino cream
sausage on the cutting board, carasau bread and hot civraxiu

Smoked mullet ham, pumpkin cream and almond broccoli
Carpione blue shark, sour vegetables and crunchy lentils
Cuttlefish, cannellini beans and shallots, sprouts with anchovies
and autumn aromas

Cream of potatoes and cabbage with mullet bottarga
Fried sardine and its sauce

Carlofortini curzetti with squid ragout, asparagus and porcini
mushroom powder

Mixed grill from the gulf cooked on charcoal

Filuferru panna cotta, salted caramel and sanded hazelnuts

Coffee and myrtle, limoncino or filiuferu, microfiltered water

**Menus subject to change based on product availability
and not suitable for intolerants and allergies.**

€50.00 excluding wine, soft drinks and spirits

€65.00 with paired wine: "Opale" Vermentino Cantine Mesa (1 btl x 2 pax)

€75.00 Paired with 4 wines by the glass (depending on the type available)